

Château Senejac, Petit Senejac, Haut Médoc, Bordeaux, France, 2019

Producer Profile

In a landscape dominated by the river of l'Aygue Longue, ancient woodland and in the middle of the vines, sits Château Sénéjac.

First planted in the 16th century, the estate was already a producer of some note by the middle of the 19th century. Several owners succeeded one another until 1860, when the Comte de Guigné acquired the property; it was to remain in the family for a further 139 years. When in 1999 it was sold to Lorraine Cordier, also owner of Château Talbot, in Saint Julien. Her impetus brought the vineyards up to the level of the best Médoc wines. When Lorraine Cordier passed away, her nieces Philippine and Marguerite and her nephew Gustave took over the property, which today extends over 150 hectares, of which 41 hectares are planted with vines.

Viticulture

This 150 hectare Cru Bourgeois estate in the Haut Medoc, is a planted with 41 hectares of vineyards in the deep gravel soils, predominantly Cabernet Sauvignon and Merlot, with smaller percentages of Petit Verdot and Cabernet Franc. The Sénéjac-Pian vineyard benefits from an oceanic climate due to the proximity of the Atlantic Ocean. With plentiful rain in winter, and sunshine and heat in summer. Very often summer is prolonged by a cool and sunny September, where alternating day and night temperatures favour the ripening of the grapes.

Winemaking

Winemaking is carried out by Alfred Tesseron's wine-making team from Pontet-Canet, with fermentation in stainless steel vats and gentle extraction of colour, tannin and aromatics. Malolactic fermentation; with the wine aged in French oak for 12-14 months (30% of which is new).

Tasting Note

This second wine of Château Sénéjac, offers complex aromas, with notes of red and black fruits, and cocoa. On the palate, a fine tannic structure is perfectly balanced with characters of black berries and subtle toasted notes which underline the quality of the wine and its ageing potential. A sapid wine which is best appreciated in its youth, but can be enjoyed for several years from vintage.

Food Matching

Excellent paired with game, beef, lamb and duck, but equally delicious with roast chicken, grilled vegetables and a wide variety of dishes.



Product code: 4953

Technical Details

Varieties:

Merlot 50%
Cabernet Sauvignon 41%
Cabernet Franc 9%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 12 - 14 Months

Type: French Oak

% wine oaked: 30

% new oak: None

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